



THE RED LION, BOLDRE

WELCOME TO OUR CHRISTMAS DAY MENU

TO START

Homemade broccoli and Stilton soup with local bread and butter

Homemade Hampshire ham hock terrine with cider apple chutney, toast and butter

Baked Camembert with cranberry and orange compote, crudités and toast

Smoked Hampshire trout with beetroot and cucumber salad and crème fraiche dressing

Homemade venison scotch egg with whisky orange marmalade

Pan seared fresh scallops with chorizo and parsnip puree

MAINS

Great Oaks Farm turkey breast with cranberry stuffed rolled turkey leg, goose fat roasted potatoes, pig in a blanket, honey glazed parsnips, sage and onion stuffing, homemade Yorkshire pudding, fresh vegetables and rich turkey gravy

Homemade New Forest venison wellington with goose fat roasted potatoes, fresh vegetables and rich port gravy

Fresh halibut steak with a creamy sorrel sauce, artichoke puree, goose fat roasted potatoes and fresh vegetables

Pan roast duck breast with Dauphinoise potatoes, orange spiced red cabbage and cranberry jus

Homemade filo parcel of hazelnuts, pine nuts and honeyed halloumi with a champagne cream sauce, truffle roasted new potatoes and fresh vegetables

7oz Prime Hampshire fillet steak with Café de Paris butter, twice cooked homemade chips, a roasted tomato and pan fried mushrooms (£3 supplement)

HOMEMADE PUDDINGS

Angela's famous Christmas pudding with brandy sauce

Fresh strawberry cheesecake with cream

Salted caramel chocolate pot with ice cream

Fresh raspberry, hazelnut and chocolate meringue stack

Fresh lemon posset with a homemade shortbread biscuit

or

Cheeseboard selection with biscuits (£3 supplement)

CHRISTMAS DAY MENU £65pp

CHILDREN UNDER 12 YEARS £40pp

PRE-ORDER BY 14TH DECEMBER

THE RED LION

ROPE HILL

BOLDRE

LYMINGTON

HANTS

SO41 8NE

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